

MXR IS IN
URGENT NEED OF:

Japanese Translators & Cleaners

No experience necessary, but must
have a decent level in the language
and needs to translate with
out errors.

Experience desired - send
complete CV and email address.

contact:

can.thomson@inet
net.seans@gmail.com

MOI-XRYU'S SCANLATIONS

<http://www.thelibraryofcivilliberty.com> <http://www.moi-xryu.com>

HONEY SWEET KITCHEN

scans Fairy Rose

translator anform21

proofreader anform21

cleaner xryuchan27

typesetter xryuchan27

cover xryuchan27



Support this work by
buying the original stuff!

WARNING

Do **NOT** remove our credits or insert any other way.
This is scanned by love for fans. First love is power!



¥ 11

Q How are the cooking courses going?

A

Akiyama: "Interacting with many students is fun."

Hayashi: "I feel inspired with my students say they will try cooking dishes at home."

Takahara: "Teaching a class with students who love to bake is very enthusiastic and fun."



As I thought,
an amateur
photographer
like me shouldn't
be taking pictures...

Wahh...

That girl
looks a little
cute...

I'm
really
sorry
about...



Maeda: "I'm trying my best."





HELLO
ARYANE-
SAN.

I'M CHECKING
THE LAYOUT FOR
THE INTERVIEW
ON THE HOME
PAGE.

WHAT'S
WRONG?



OH,
THERE
YOU ARE,
MINATO-
CHAN!



THIS CONTRACT
I MADE WITH
THIS COMPANY
MADE IT.

NO.

DID YOU
CREATE THIS
PAGE YOUR-
SELF?



HMM?



I'LL INCLUDE
YOUR FIRST
INTERVIEW AS
WELL, AKIYAMA-
SAN.

I WANT THE
STUDENTS WHO
TOOK COURSES
THIS SEMESTER
TO LOOK AT IT!

BUT EVEN IF YOU
FOGUE ABOUT THE
PAST, WON'T IT BE
IMPOSSIBLE FOR
THE STUDENTS TO
LOOK IT WHEN THE
FALL SEMESTER
STARTS?



YOU'RE REALLY
MOTIVATED,
AREN'T YOU.



I'LL BECOME
HAPPY.

I'M SURE
SO IF YOU
PUNGE ME.



WASAKI-KUN
PRAISED
YOU?



Sorry if
I said the
wrong

We're so
apologetic

When
in trouble
it looks
like you
didn't go
home

But this when
it was good
let's display
the new cake

NAKAMURA-SAN
IS STRICT BUT HE
KNOWS HOW TO Tie
ALL THE IMPORTANT
POINTS TOGETHER



NAKAMURA-
SAN DID?

NO

WHAT?



YOU WERE HAPPY
WHEN NAKAMURA-
SAN PRAISED
YOU?

YES,
I WAS!



IF I CAN PULL
YOU TOWARDS
ME WITH STRICT
FEELINGS, THEN IF
DOESN'T MATTER
HOW STRICT I
BECOME?

...HUH?

IF THAT'S TRUE,
WOULDN'T IT BE
BETTER IF I
WAS STRICT,
TOO?



I'M
JOKING.









IT'S
EXACTLY
AS I SAID

HE
BOUGHT
ME.

YES.

HE COST
THREE MIL-
LION YEN.

WHAT DO
YOU MEAN
BY THAT?

(The next spread: 328-329 follow)



That's
exactly the
same one.

Factory.
Running it
didn't.

Debt?
That reminds
me, earlier...

THREE
MILLION
YEN!?

WE-LL, I USED
IT TO BRANCH
THE RESTAU-
RANT AND OTHER
BUSINESSES.

WHAT DID
YOU USE
IT ON?







IN EXCHANGE,
YOU'LL HAVE A
FARMER LATER AND
NEGOTIATE ALL THE
NECESSARY INGRES-
IENTS.

I UNDER-
STAND



DUE TO YESTER-
DAY'S TYPHOON,
IT LOOKS LIKE
OHYAMA-SAN
WON'T BE ABLE
TO HARVEST HIS
FIELDS.

VEGE-
TABLES?



Thank you
for the
information.



YES

YES







The
smell
of salt
water.

WOW!

It's been so
long since
I've been to
the ocean.





YES!

MINATO-
CHAN, OVER
HERE.



They've all
locked on him.

Wow...

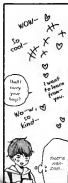


NO, NOT
AT ALL.

I JUST
THOUGHT
THEY WERE
BEAUTIFUL...

ALL OF THE FISH
HERE ARE FRESH
SO DO YOU KNOW
HOW TO PICK A
FISH?







THEN USE A DRY CLOTH TO Wipe AWAY ANY BLOOD AND GREASE. A CLEAN WIPED BOARD WILL ALSO CALM YOU DOWN.

OKAY, LET'S START.

YES!

JUST LIKE WE TALKED ABOUT IN CLASS, WHEN CUTTING FISH AND MEAT, REMEMBER TO WASH THE BOARD WITH A WET CLOTH EACH TIME.



ALSO, DON'T TOUCH THE FISH TOO MUCH.

IS THAT SO?



IF WE REPEATEDLY TOUCH THE FISH, WE MIGHT GET INJURED. THE DAM FISH WILL BECOME SWEETLY AND OUR HANDS WILL NOT BE ABLE TO CUT IT AS FAST.

THE WATER TEMPERATURE OF A FISH IS MUCH COLDER THAN A HUMAN'S BODY TEMPERATURE, RIGHT?

SO BECAUSE OF OUR BODY TEMPERATURE, IF WE TOUCH THE FISH, ITS TEMPERATURE WILL RISE.



YOUR
KITCHEN KNIFE
MUST NOT GET
CALLED ON THE
BOARD OR IT'LL
BE HARD TO
MOVE AROUND.

THEE, LET'S
TRY FEELING
A FISH.

OKAY-

THIS IS JUST
FOR PREPARA-
TION BUT
INSTEAD OF
LEAVING THE
KNIFE INSIDE
THE FISH,
CUT IT FROM
THE SIDE.



YES.

FROM THE TAIL,
CUT A LINE
ACROSS THE
BACKBONE OF
THE FISH.

NOW,
THE TIME
HAS COME
TO MAKE A CUT
DOWN ITS
BACK.









Today's
special
framing
was a
success!

